

Mini Pecan Bites



Servings:

12

Prep Time:

5-10 minutes

Cook Time:

25 minutes

Ingredients

- 1 ½ cups **Old Fashioned Oats**
- ½ cup **All Purpose Flour**
- 1/3 cup **Light Brown Sugar**, split in half
- 1 tsp **Salt**, split in half
- 1 stick **Cold Unsalted Butter**, cut into small pieces
- 2 **Eggs**
- ¼ cup **Maple Syrup**
- 1 cup **Pecan Pieces**, finely chopped
- 1 tsp **Vanilla Extract**

Method of Preparation

Step 1

Preheat oven to 350°F. Coat mini cupcake pan with pan release spray.

Combine oats, flour, half the brown sugar & salt in a food processor. Pulse until oats are fine.

Step 2

Add butter and process until dough is formed.

Step 3

Scoop into pan. Press down into bottom of the pan and up the sides forming a cup.

Bake for 15 minutes until edges are set. Remove from oven, press crusts down if puffy.

Step 4

Whisk eggs, maple syrup, pecans, vanilla extract, and remaining brown sugar & salt together in a bowl.

Step 5

Divide among cups and bake for an additional 10 minutes until set.

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